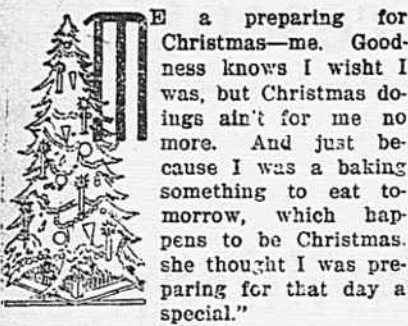


CHRISTMAS ROMANCE



Betty Green sighed as she placed the pie in the oven, and pulled a kitchen chair up beside the stove. The new neighbor, who had but recently moved into the town, and who knew nothing of Betty's history, had just left. With the Christmas spirit everywhere she had thought of course Betty was preparing a feast for the day.

"Now, if Jim hadn't never sailed away on that water-logged old Mary Ann, as he did a-going on four year ago, I guess I could a been preparing for Christmas like other folks. If there hadn't been nobody else, Jim and me could of enjoyed Christmas, and then maybe there'd a been somebody else—somebody what just about now would a been liking dolls or tin cars, and if so Jim and me would a been having a Christmas tree for that somebody, and we'd be a having the best Christmas in all South Cove."

"My, how I did try to keep Jim from sailing in that Mary Ann. Anybody what knew anything about ships knew she wasn't fit to go to sea in, but Jim says it's the only berth he's likely to get, and talking it would our marrying just that much sooner, and the Mary Ann or Jim ain't never been heard of since she left that South America place to go round the Horn on her way to China."

The bright eyes of Betty Green were wet with tears as she opened the oven door to raise the pie to a higher shelf. Ever since Jim Busby failed to return in time for the wedding which Betty had so carefully prepared for four years ago—a wedding which was to be the big event of the Christmas season at South Cove—she had had a lonesome life.

Two months after the Christmas that was to have been Betty's wedding day her aged father had been carried to the village cemetery, leaving her alone in the world. With no other relatives, and with no friends except those at South Cove Betty remained in the little fishing town in which she had been born nearly twenty-seven years ago.

With the baking finished, Betty left the kitchen and went into her bedroom. She wanted nothing so much as to be alone in that room that had been her father's—in that room where she kept carefully preserved the wedding clothes she had lavished so much care upon four years ago. These clothes and the faded photograph of Jim Busby on her bureau were all that were left her of her romance. With these she would spend her Christmas eve, would live over again the courting days. And Jim should be there with her. That would be her Christmas.

With care she took each garment from its wrappings in the bureau drawer and spread them on the bed. The pretty wedding dress which Sarah Glover had helped her make—yes, she would put it on tonight just as she had planned to four years ago. Jim would like her to do that; he had always liked to see her prettily dressed, and maybe Jim might see her from the spirit world tonight.

As she fastened the gown she almost forgot that Jim could not be there, that it was all a make-believe. As she stood before the mirror the smile of four years ago came back again. She noted the color in her cheeks; it was like a bridal blush.

A rap at the door dispelled the illusion she had permitted herself for a few moments. She could not go to the door in that dress. The caller would have to wait, but he did not wait. She heard the door swing, a heavy step on the floor, and a voice—oh! such a familiar voice—calling Betty.

"Jim! My Jim!" she answered, as she pulled open the door of her bedroom and sprang into the arms of a strong, bronzed sailor.

Far into the night she listened to Jim's tale of shipwreck on the Patagonian coast, of the months and years of practical captivity before he could get back to a seaport.

"And now," he said, "I am home to claim my Christmas bride."

"And I have our Christmas baking done," said Betty.

WRIGHT A. PATTERSON.

VARIETY OF CUSTARDS

SURELY SOME HERE TO PLEASE ANY PALATE.

Chocolate, Always a Favorite, May Be Easily and Quickly Prepared—Made From Chopped Nut Meats Is Another Delicious Confection.

Chocolate Custard—Cook 4 tea-spoons cocoa in one-half cup hot water till thick, then add 4 cups hot milk. Pour over 2 well-beaten eggs and stir well. Strain into a pudding dish, and steam 20 minutes. Serve with whipped cream piled on top, sweetened and flavored. One cup sugar should be added to the custard.

Fresh Apple Custard—To one pint apple sauce add one quart sweet milk, four eggs, one tablespoon cornstarch, pinch of salt, one-fourth grated nutmeg, one tablespoon melted butter, juice one lemon and grated rind of half. Bake with under crust only and do not put any meringue on it.

Nut Custard—Poach the beaten whites of four eggs by spoonfuls in three cups of scalding milk, drain thoroughly and return the milk which drips off to the double boiler. Beat the yolks of the eggs until light, add half a cup of sugar and half a salt-spoon of salt, pour in the hot milk slowly, then stir and cook until thick. Remove from the fire, add three-quarters of a cup of chopped nut meats, flavor with almond or vanilla, turn into a glass dish and cover with the poached whites.

Coffee Custard—Tie half cup of ground coffee in a muslin bag, put it in a quart of hot milk and cook 20 minutes in a double boiler. Stir two tablespoonfuls of flour into one cup of sugar, add half salt-spoon of salt and four beaten eggs, stir in the flavored milk and cook in the double boiler until thick, stirring constantly. Fill sherbet cups with the custard and serve ice cold with a spoonful of whipped cream in each.

Orange Custard—Peel four sweet oranges, remove all white pith and cut in circles. Lay the slices in a glass dish and sprinkle with powdered sugar. Pour over them a custard made of the yolks of two eggs, one tablespoon of sugar, one cup of milk and vanilla flavoring. Put above mixture in a saucepan and set in a larger pan of boiling water. Heat slowly and stir till it begins to thicken. Do not let it boil or it will curdle. Add whites of eggs, beat thoroughly and pour over oranges. Serve cold.

Lemon Custard—Grate the thin, yellow rind of lemon and press out all the juice. Mix the grated rind and juice with one cup of water, place over the fire and allow to boil, then add one tablespoon butter, one of cornstarch, wet in half cup of cold water. When it boils again remove from the fire, add a tiny pinch of salt and allow to cool. Break two eggs into a bowl, reserving one of the whites of the eggs. Beat the eggs until light, add one cup of granulated sugar and add to the cornstarch. Pour into a buttered pan and bake until the custard is firm. About 20 minutes will be sufficient. Beat the white of egg to a stiff froth with a tablespoon of sugar and spread this lightly over the top of the custard and return to the oven until a delicate brown. This custard may also be cooked in small individual cups. Fill the cups and set them in a pan, which must be filled with boiling water to nearly reach the top of the cups. When the custards are baked remove from the pan and allow to cool. Serve with a little grated nutmeg on top of each, or a bit of bright jelly.

Tapioca and Milk Soup.

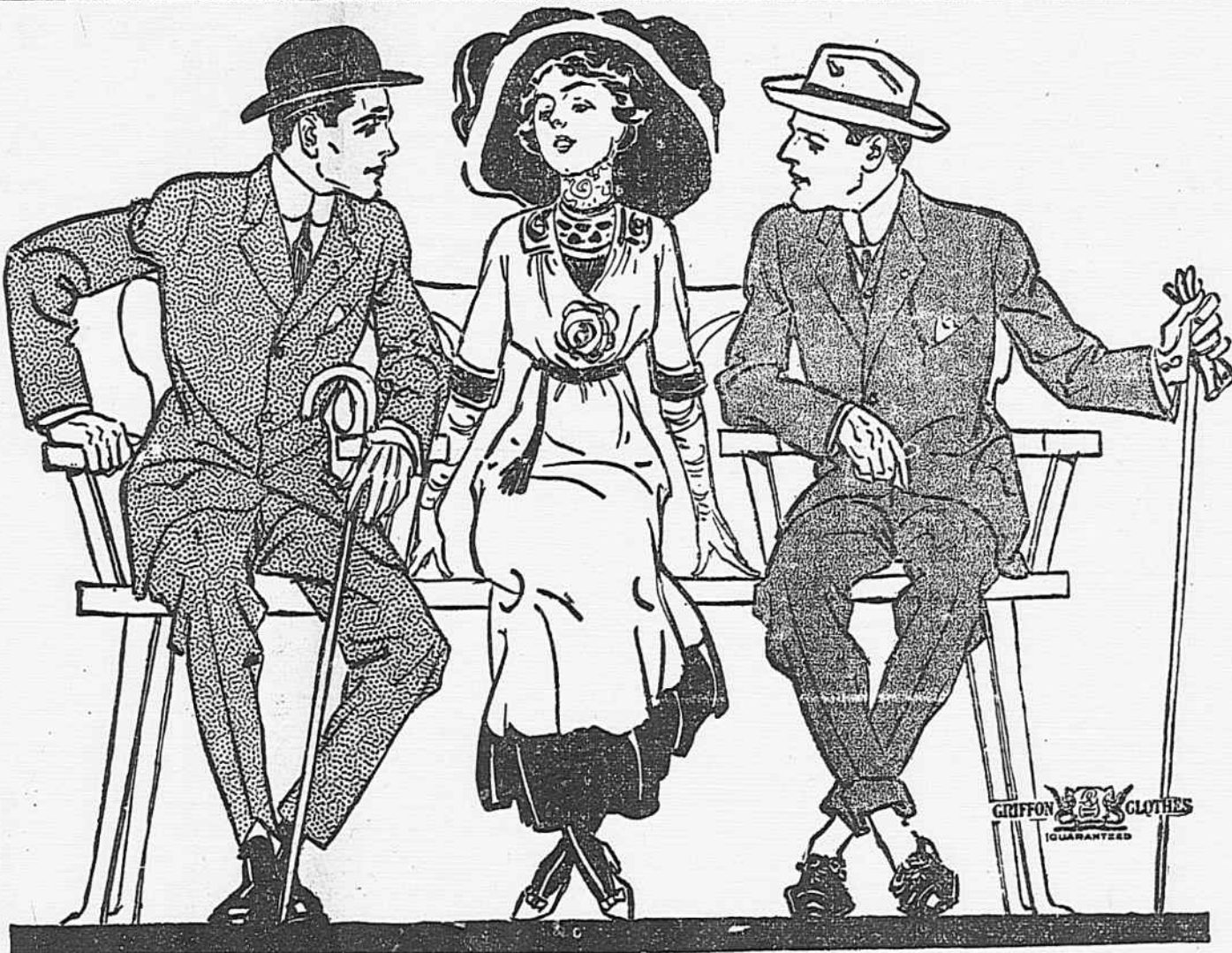
Use half a cupful of tapioca, two cupfuls of water, two pints of milk, two tablespoonfuls of butter, one tablespoonful of flour, a teaspoonful of salt, a dash of pepper, one medium sized onion, two blades of celery and a slight grating of nutmeg. Wash the tapioca and soak it for six hours in the two cupfuls of cold water, then put it in a double boiler and set it on the stove to heat. Put the butter, the onion and the celery chopped fine into a small frying pan and cook slowly for ten minutes; add the flour and stir until smooth and frothy. Pour the contents of pan into a boiler of hot milk, add the salt, pepper and nutmeg and cook ten minutes longer. Strain the milk mixture into the boiler containing the tapioca and cook all for half an hour.

Sweet Pickled Peaches.

To seven pounds of fruit allow three and three-quarter pounds of sugar. Put the sugar into a kettle with one quart of vinegar and two ounces each of cloves and stick cinnamon. Pare the peaches and stick a clove or two in each one. Place a few at a time in the boiling sirup and cook until they look clear but are not so soft as to fall apart. When all cooked and removed from the sirup, continue to boil the sirup until it is reduced nearly one-half, then pour over the peaches.

Delicious Fudge Cake.

Break into a bowl two eggs and add a cup and a half of milk. Place in a crock and add two cups of sugar, two cups of flour (sifted two or three times), with two teaspoonfuls of baking powder, then add four teaspoonfuls cocoa, last add three tablespoonfuls melted lard. Place in pans and bake. Filling—Buy five cents' worth of marshmallows, lay even on china plate, place in moderate oven till marshmallows spread out in shape of the plate; spread between cake layers.



Christmas 1912

The season for making loved ones and friends happy by bestowing some gift is again almost here, and we can help those make their selections who want something for father, brother or gentleman friend. We have placed special orders for useful as well as attractive articles for the holidays.

Our Stock of Overcoats Raincoats Suits Hats Shoes
Hosiery Gloves Han'kehf Neckwear Collars
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was never more complete

Our large and varied stock of these goods makes your selection easy. Drop in while on your shopping rounds and let us solve your Christmas problems. Our foods are from the leading manufacturers, our styles are the latest and our prices are very reasonable.

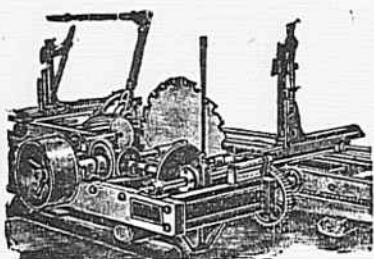
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No. 666 For Chills and Fever.

This is a prescription prepared especially for Chills and Fever. Five or six doses will break any case of Chills and Fever, and if taken then as a tonic the Fever will not return. It acts on the liver better than Calomel and does not gripe or sicken. 25c.



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STYLE T & H 2.73
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Read the testimonial of Mr. J. P. Sullivan and note what he says about the Royal:

Callison, S. C., Sept. 14, 1912.

Messrs. Holland Bros., Greenwood, S. C.

Gentlemen:—At the time I bought a Royal piano from you about 18 months ago, I had another well known make of piano in my house, for which the agent asked \$350. I offered him my check for \$275 and he said that he would lose his job if he cut the price. After examining both the Royal Piano and the other one, I found that the case of the Royal was better finished and that the wood used in the back of the instrument was thoroughly seasoned, while in the other piano it showed signs of wind shakes and other defects. I could tell the tone of the Royal piano from the other one when I was in the back yard and every one that saw it pronounced it a much sweeter toned piano than the other one, which the dealer \$350. I am much pleased with the piano in every respect and can most heartily recommend them to any one.

Yours very truly,
J. P. Sullivan.

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